The Candy Book

PREFACE

Herein is contained a collection of the best recipes for home candy making, including simple directions for making some of the most choice confections. Special care has been exercised in the selection of the best tried and approved recipes, and we believe everyone who tests their merits will find much that is new and helpful.

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DIVINITY CANDY

Two cups white sugar, half cup corn syrup, half cup cold water, boil until brittle in water; have ready whites of two eggs beaten to a stiff froth, half cup chopped walnuts and a large buttered platter. Pour boiling syrup into the whites of eggs and beat well. Put in nut meats and beat more. Beat until very stiff, then pour on the platter to cool.

CHOCOLATE "DIVINITY"

One and a half cups of brown sugar, one cup of maple syrup, half cup of glucose (pure corn syrup), or Karo syrup, one-third cup of water, fourth teaspoonful of salt, the whites of two eggs, one cup of nut meats, chopped fine, two squares of chocolate broken in pieces. Let the sugar, syrup, glucose and water stand on the back of he range, stirring occasionally, until the sugar is melted, then cover and let boil five minutes. Remove the cover and let boil until when tested in water a ball that rattles in the cup will be formed. Add the salt and chocolate and beat over the fire, until the chocolate is melted, then pour a fine stream onto the whites of eggs, beaten dry, beating constantly meanwhile; add the nuts and pour into a pan lined with waxed paper. In about fifteen minutes lift the candy from the pan (by the ends of the paper left for the purpose) and cut into small oblongs or squares. The candy must be stirred constantly during the last of the cooking.

NUT BRITTLE

Two cups of syrup, two cups of sugar, one cup of broken nuts, two tablespoons of vinegar, one teaspoon of vanilla. Boil fifteen minutes or until hard when dropped in water.

SEA FOAM

One pound of brown sugar, half cup of water. Boil until it forms a soft ball when dropped in cold water. Beat white of one egg until very stiff. Pour boiling syrup on egg little at a time and beat constantly. When getting a little stiff add one teaspoon of vanilla. Add one cup of nuts when mixture will stand alone. Drop from spoon on buttered dish.

CHOCOLATE MOLASSES KISSES

Two cups of coffee A sugar, third cup of glucose (pure corn syrup), two-thirds cup of water, one cup of molasses, two tablespoonsful of butter, fourth teaspoonful of salt, four ounces of chocolate, one tablespoon of vanilla extract or one teaspoon of essence of peppermint. Put all the ingredients, save salt, chocolate and flavoring, over fire; let boil rapidly until brittle when tested in cold water. During the last of the cooking the candy must be stirred constantly. Pour onto an oiled platter or marble; pour the chocolate, melted over hot water, above the candy; as the candy cools on the edges, with a spatula or fingers, turn the edges towards the center; continue this until the candy is cold enough to pull; pull over a hook until cold; add the flavoring a little at a time, during the pulling; cut in short lengths and wrap in waxed paper.

KISSES

Beat whites of four eggs until they cling to dish, add seven teaspoons of sugar to each white, beating all the time, flavor with vanilla. Invert a dripping pan and cover with brown paper, drop kiss on paper by spoonful so as not to touch. Bake in very cool oven until delicate brown.

OLD-FASHIONED COCOANUT CREAMS

Boil two cups of granulated sugar and two-thirds cup of water. When boiling rapidly, add one-eighth teaspoon of cream of tartar. Cook until it will form a soft ball if dropped into cold water. Take from fire, and add one cup of shredded cocoanut and half teaspoon of vanilla or orange flavoring extract. Drop upon waxed paper.

OPERA CREAMS

Melt together slowly three-fourths cup of milk, two cups sugar and two squares chocolate, then boil for three or four minutes; flavor and put in cool place; let stand until absolutely cold, then beat till it becomes resistant and creamy; drop into round balls on paper.

CREAM WALNUTS

Two cups of sugar, two-thirds cup of water. Boil without stirring until it can be rolled into a soft ball when cool. Flavor with vanilla and set dish in cold water, stir briskly until white and creamy. Mold in small round cakes and place on each cake a half of an English walnut.

CREAM DATES

Prepare cream as above, using dates instead of nuts. Remove stones and roll in sugar.

ALMOND CREAMS

Roll the blanched almonds in some of the cream fondant, then in a little granulated sugar, to give them a glossy appearance, or mold the creams in thick lozenge form and press a nut on top of each one.

CREAM CANDY

Two cups of sugar, ¾ cup of rich milk or cream, boil hard for five minutes, stirring all the time, remove from the stove, stir until cold enough to mould with the hands, dip in melted chocolate and lay on a buttered paper.

FRENCH CREAM CANDY

Take the whites of two eggs and half as much water. Do not beat the eggs. Stir in powdered sugar until stiff enough to handle; flavor with vanilla. Roll into small balls and press half an English walnut meat on each side. This cream may be used for a great variety of candies, by using nuts, fruits, chocolate, or any flavoring or coloring desired.

VERMONT WALNUTS

Two pounds maple sugar (or one quart of syrup), one pint of rich cream, two pounds of walnuts, one teaspoon vanilla. Bring sugar and cream to boil quickly and cook until waxy. Stir. When done add meats and flavor. Pour into pan, cut while soft.

CREAMED WALNUTS

The white of one egg and an equal amount of cold water, one teaspoon of lemon, and one teaspoon of black coffee. Beat until thoroughly mixed, then beat in confectioner's sugar, sifted, until the dough is stiff enough to mould. Break off pieces the size of a nutmeg, roll them till smooth and round. Press the halved walnut meats on each side, letting the cream show slightly between the meats. One egg will require about a pound and a quarter of sugar.

CHOCOLATE PEANUT CLUSTERS

Shell a quart of freshly-roasted peanuts and remove the skins. Drop the peanuts, one by one, into the center of a dish of chocolate made ready for use; lift out onto oil cloth with a dipping fork, to make groups of three nuts—two below, side by side, and one above and between the others.

CHOCOLATE COATED ALMONDS

Select nuts that are plump at the ends. Use them without blanching. Brush, to remove the dust. Melt chocolate and when cooled properly drop the nuts, one at a time, into the center of it; push the nuts under with the fork, then drop onto waxed paper or oil cloth. In removing the fork make a design on the top of each nut. These are easily prepared and are particularly good.

SUMMER NUT CANDY

Three cups light brown sugar, three-quarters cup milk, one tablespoon butter; boil until it hardens in cold water. Add two cups of English walnuts, or any nut meats; stir until it hardens. Pour into buttered pans to cool. No matter how hot the day, you can make this candy.

ALMOND BARS

Take two pounds light brown sugar and half cupful of water; add a pinch of cream tartar and when the candy begins to boil, drop in slowly, stirring meanwhile, one pound of blanched almonds. Cook until the nuts are a light brown, then turn the mixture into a buttered pan about an inch deep. When almost cold, cut into bars.

SUGARED ALMONDS

Put a cupful of granulated sugar in a sauce-pan with a little water; stir until it is dissolved, then let it cook to a boiling stage. Take from the fire and put in half cup of blanched almonds. Stir until covered with sugar and turn out on tin.

HEAVENLY HASH

Half cup milk, three cups sugar, one cup honeydrip, butter the size of an egg, two cups chopped nuts. Boil until brittle when dropped into cold water; beat until partly cool, add nuts and beat more.

GLACE NUTS

Two cups granulated sugar, half cup cold water, two tablespoons vinegar; boil from 15 to 20 minutes or until it cracks when dropped in water; add one teaspoon vanilla; set on back of stove, drop in English walnuts, removing with fork to buttered tin. Keep in cool place.

HICKORY NUT CANDY

One cup hickory nuts (meats), two cups sugar, half cup water. Boil sugar and water, without stirring, until thick enough to spin a thread; flavor with extract, lemon or vanilla. Set off into cold water; stir quickly until white; then stir in nuts; turn into flat tin; when cool cut into small squares.

PEANUT BRITTLE

One cup granulated sugar, put in frying pan and let dissolve (stir until it boils up), add one teaspoon of butter, pinch of soda. Scatter peanuts on greased pan and pour candy over them.

PEANUT BRITTLE

Boil one cupful of molasses, six cupfuls of brown sugar and one cup of water until it becomes hard when dropped in cold water. Add three pints of shelled peanuts and boil a few minutes longer, then add two heaping tablespoons of butter and take from the fire, add one teaspoon of soda and stir quickly. Pour out at once on buttered pans.

PEANUT CANDY

To one pound brown sugar add one cup corn syrup and one cup water. Boil until it is hard when dropped in cold water. Just before taking from the fire add two ounces butter. Have ready a well-greased pan, over which has been sprinkled three-fourths pound peanuts, pour the mixture over these and break into pieces when cold.

PEANUT CANDY

Boil two pounds sugar with half pint of water for five minutes, then add half teacup of vinegar. Let boil until it is perfectly brittle when dropped in cold water. Set the kettle where it will keep warm and with a fork dip in freshly roasted peanuts, two or three at a time, and put on well-buttered plates to cool.

COCOANUT CANDY

Put into a thick-bottomed sauce-pan one cupful of sugar, one cupful of molasses and a piece of butter the size of an egg, and boil until a little can be rolled into a firm ball when dropped into cold water. Take from the fire and stir into it as much grated cocoanut as possible. Mould into balls and place on plates to cool.

MARSHMALLOW

Two heaping tablespoons of gelatine, one pound powdered sugar, three-fourths cup boiling water, half teaspoon of vanilla. Dissolve gelatine in water, pour in sugar, beat half hour steadily. Dust granite pans thickly with powdered sugar, cut in squares and roll in powered sugar It is improved by letting it stand several hours before eating.

CHOCOLATE MARSHMALLOWS

Cut the marshmallows in halves and put them, one by one, cut side down, in chocolate fondant, melted over hot water and flavored to taste with vanilla. Beat the chocolate with the fork that it may not crust over, lift out the marshmallow, turn it and, in removing the fork, leave its imprint in the chocolate; sprinkle at once with a little fine-chopped pistachio nut meat. To prepare the nuts, set them over the fire in tepid water to cover, heat to the boiling point, drain, cover with cold water, then take them up, one by one, and with the thumb and finger push the meat from the skin.

COCOANUT BALLS

Melt two cups of sugar in one cup of water. Boil slowly for ten minutes. Test by dropping from a spoon and when it threads, the candy is done. Take from the fire and add a pinch of cream tartar. Beat until it is thick enough to knead in the hands. Add cocoanut, roll into balls, brush with white of an egg and roll in cocoanut.

SPANISH PENOCHE

Four cups of brown sugar, one cup sweet cream, lump butter size of an egg. Boil, stirring constantly, until it forms soft ball in cold water. Remove from the fire and add one cup chopped walnuts and flavoring. Stir until it becomes creamy or doughy and pour in pans. Cut in squares. Chopped raisins, dates, prunes, figs, orange peel, etc., make a variety.

MARSHMALLOW PENOCHE

Two cups brown sugar, three-fourths cup cream, two level tablespoons butter, cook until it threads. Add one and one-half dozen marshmallows, one cup hazel nuts, one teaspoon vanilla and stir hard. Pour in buttered tins to cool. This combination gives a flavor unusual and delicious.

MAPLE PENOCHE

One pound maple sugar, one cup cream. Cook until it hardens in cold water. Stir constantly and when done beat until it hardens.

HOARHOUND CANDY

Steep one-fourth of a five-cent package of the herb in a pint of water, strain and for one cup of the tea use two and one-half cups light brown sugar and a teaspoon vinegar, boil until brittle when dropped in ice water, pour in a tin and mark.

PEPPERMINT CANDY

Three cups white sugar, two-thirds cup water, half teaspoon cream of tartar. Boil without stirring till it hairs, set to cool, add one teaspoon peppermint and beat till white. Drop on buttered tins.

WINTERGREEN CANDY

Boil for about three minutes two cups of granulated sugar and half cup of water. Add one teaspoon wintergreen flavoring and beat until the candy begins to look white, then drop on buttered paper.

CHOCOLATE CARAMELS

Take of grated chocolate, milk, molasses and sugar one cupful each; piece of butter size of an egg. Boil until it drops hard, put in a buttered pan, and, before it cools, mark off in square blocks.

CHOCOLATE CARAMELS

One cup granulated sugar, one square of chocolate, one tablespoon of butter, half cup sweet milk, three tablespoons corn syrup can be added. Boil until brittle, flavor with vanilla, cool and mark in squares.

MEXICAN CARAMELS

Put cup of white sugar into iron skillet with one cup of rich milk or cream and one cup of brown sugar. Boil until mixture will form soft balls in cold water. Take from fire and add cup of nut meats. Stir to a cream consistency. Pour into shallow pan, mark while warm.

CREAM CARAMELS

Two cups of brown sugar, one cup granulated sugar, three tablespoons glucose or corn syrup, one cup cream or milk, if milk is used put in large piece of butter, vanilla flavor. Stir only enough to keep from burning. Proceed as with other creams, cut in squares.

CHOCOLATE CARAMEL WALNUTS

White of one egg, three tablespoons of maple or corn syrup, tablespoon of water, sifted confectioner's sugar, one teaspoon of vanilla extract, two squares of chocolate, English walnuts. Beat the white of an egg slightly, add the syrup, water, sugar as needed, the chocolate, melted over hot water, and the vanilla, also more water if necessary. Work with a silver-plated knife and knead until thoroughly mixed, then break off small pieces of uniform size and roll them into balls, in the hollow of the hand, flatten the balls a little, set the half of an English walnut upon each, pressing the nut into the candy and thus flattening it still more. The caramel gives the chocolate a particularly nice flavor.

NUT CARAMELS

Two cups of molasses, two cups of brown sugar, one cup of milk, one tablespoon of glycerine, one cup of grated chocolate, a piece of butter the size of an egg, one cup of chopped walnuts. Boil the first four of these ingredients rapidly for 30 minutes, add the chocolate and butter and boil 20 minutes longer. Test by dropping into cold water. When done, add the nuts and pour into buttered tins. When partly cold, mark into squares.

BUTTERSCOTCH

One cup molasses, one cup granulated sugar, one-half cup butter, one tablespoon vinegar. Boil until brittle when dropped in water. A spoonful of flavoring may be added. Pour in tin and mark into squares.

LITTLE BUTTERSCOTCH

Five tablespoons of corn syrup, four tablespoons sugar, four tablespoons water, two tablespoons butter. Boil until brittle when dropped in water. Add pinch of soda when done.

PEANUT FUDGE

Two cups brown sugar, one-half cup milk, butter the size of a walnut, three-fourths cup chopped peanuts.

BROWN SUGAR FUDGE

Two cups brown sugar, one cup milk, four teaspoons molasses, tiny pinch of salt, butter size of an egg. When nearly done add one cup cocoanut. Boil until it makes a soft ball in cold water. Remove, beat while cooling until creamy. Pour in buttered plates, and mark into squares.

POPCORN FUDGE

Boil together two cupfuls of granulated sugar, one-half cup corn syrup, one-half cup of water, one-fourth teaspoon salt. Remove from the fire when a little past the soft ball stage and pour upon the stiffly beaten whites of two eggs, beat until smooth. Into this quantity of syrup put two cups of ground popped corn. Pour into buttered pan and when partly cold cut into squares.

PEANUT BUTTER FUDGE

Two cups of sugar, half cup of milk, one cup of peanut butter. Boil sugar and milk together until it begins to sugar, then add peanut butter. Stir and cook a few minutes until foamy. Beat. Pour in buttered pan.

ORANGE FUDGE

Two cups brown sugar, one cup milk, flavor with vanilla, two cups water, lump of butter. When nearly done add half teaspoon cream of tartar. Boil until it ropes well. After removing from fire stir in one cup of walnuts, chopped fine, one-half of fresh orange peel, beat, cool and mark in cubes.

COCOANUT FUDGE

Two cups of brown sugar, half cup of milk, two ounces of butter, half teaspoon of flavoring extract, one cup of shredded cocoanut. Put sugar and milk over fire until the boiling point is reached. Add butter and cook till it nearly strings. Take from fire, add extract and cocoanut and stir until it snaps. Pour quickly into buttered tin; cool and cut into squares.

MEXICAN FUDGE

One and one-half cups of sugar, one-half cup syrup, half cup of water. Boil until it threads. Take from stove and beat in the beaten white of one egg and one cup nut meats.

VASSAR FUDGE

Two cups of sugar, one cup of milk, butter size of an egg, one-fourth cake of chocolate. Put all in a chafing dish and boil, stirring constantly until the spoon parts the boiling candy so that the bottom of the dish can be seen. Add one tablespoon of vanilla, remove from the flame and stir until nearly stiff. Pour into buttered platter, and when nearly cold cut into squares.

SMITH COLLEGE FUDGE

Melt one-quarter cup of butter. Mix together in a separate dish one cup of white sugar, one cup of brown sugar, one-quarter cup of molasses or corn syrup and half cup of cream. Add this to the butter, and after it has been brought to a boil continue the boiling for two and one-half minutes, stirring rapidly. Then add two squares of chocolate, scraped fine. Boil this five minutes, stirring it first rapidly, and then more slowly towards the end. After it has been taken from the fire, add one and one-half teaspoons of vanilla. Then stir canstantly until the mass thickens. Pour into buttered pan and set in cool place.

WELLESLEY MARSHMALLOW FUDGE

Heat two cups of granulated sugar and one cup of rich milk (cream is better). Add two squares of chocolate, and boil until it hardens in cold water. Just before it is done add a small piece of butter, then begin to stir in marshmallows, crushing and beating them with a spoon. Continue to stir in marshmallows after the fudge has been taken from the fire, until half a pound has been stirred into the fudge. Cool in sheets three-quarters of an inch thick, and cut in cubes.

CHOCOLATE CANDY

Take the whites of two eggs and beat them to a stiff froth. Then add powdered sugar enough to make it stiff enough to roll into little balls. After you have the balls all made then dip them into the chocolate. Must melt the chocolate very slow with a piece of butter. Then put to cool.

CORN SYRUP FUDGE

Two squares (or ounces) chocolate, half cup cold milk, two cups granulated sugar, one-third cup corn syrup, two tablespoons butter, teaspoon vanilla. Grate the chocolate, then add all the ingredients except the vanilla. Cook slowly, stirring once in a while. Cook till it makes a soft ball in cold water (requires about five minutes after actually boiling). Remove from fire, add the vanilla and beat until it begins to granulate. Pour at once into a buttered pan. Mark deeply in cakes when nearly cold. Chopped English walnuts are nice to add to this mixture.

FONDANT, UNCOOKED

White of one egg beaten very stiff. Stir into this flavor and XXX sugar until it forms a stiff dough. Work until smooth, form into balls and apply nuts, raisins, etc. For variety use different coloring, chocolate, cocoanut, dates, etc. These are not so delicate as cooked fondant creams.

GLUCOSE FONDANT

Put enough water on three cups of granulated sugar to thoroughly wet it. Boil without stirring until drops stick together when tried in cold water. Remove from fire and beat until white and creamy.

MAPLE FONDANT

Two cups brown sugar, one cup maple syrup, one cup hot water, a pinch of cream of tartar. Proceed as with white fondant.. Maple fondant requires longer beating before becoming creamy.

CHRISTMAS CANDIES

Making the foundations for candies requires great care and we give explicit directions for the manufacture of the foundation which is the basis of all French candies. Take one pound, or four cups of granulated or confectioners' sugar (or two white and two brown makes a nice maple cream), and one teacupful of cold water, and mix them together in a granite or new tin pan. Let it stand about half an hour. Then add a piece of cream of tartar about the size of a small white bean, dissolved in cold water. Then set over a quick fire and stir constantly until the candy begins to boil, then stop stirring, wipe the sugar crystals off the inside of the pan with a damp cloth, being careful not to touch the boiling sugar or shake the pan. This helps to keep the mixture from graining. When it is cooked for a few minutes test it by dropping some in cold water. If it has reached the right degree it can be gathered up between the fingers into a ball and will retain any shape pressed into. Very carefully pour it into a wide ungreased pan and stand it in a cool place; when it is almost cold, gather into a mass and stir constantly with a large spoon or wooden paddle, until it is too thick to stir, then gather it quickly into a ball and knead with your hands as you would bread dough. If possible let it stand over night. When it is put away it should be a mass of pure white cream looking like lard, which can be cut with a knife, and which should be as hard as hard butter. If put in the mouth it should melt away, leaving no grain whatever.

CHOCOLATE CREAMS

For chocolate creams roll any good fondant into balls, place on plate in cool place, Grate Baker's chocolate and put in a bowl over boiling tea kettle, when it becomes melted, drop in the balls one at time, when coated, remove to wax paper.

MAPLE TUTTI FRUTTI

Line a shallow buttered pan to the depth of half an inch with finely chopped hickory nuts, pecans, Brazil nuts, walnuts, almonds, dates, figs, candied oranges, citron and lemon, grated cocoanut, and seeded raisins. Boil two lbs. of grated maple sugar with one cup of hot water until it hardens when dropped in cold water. Do not stir while boiling, then add one tablespoon of lemon juice and pour it over the nuts and fruits in the pan. When almost cold, mark off into squares with a buttered knife.

ORANGE AND COCOANUT CANDY

Two cupfuls of granulated sugar, the rind and half the juice of one orange and enough cold water to thoroughly moisten the sugar. Let this come to a boil, then add half cup of grated cocoanut. Boil until it stiffens in cold water. Take from the fire and set sauce-pan in cold water until it becomes thick, then pour on plates and cut in squares.

GOLF BALLS

Chop half pound each of figs, dates and nut meats; moisten with a syrup made by boiling half cupful of sugar, and one-fourth cupful of water until it spins a thread, then form into balls, and roll in granulated sugar and cocoanut.

NUGGETS

Two cups white sugar, one cup maple syrup. Mix well. Add to this four tablespoons of milk, butter size of walnut. Boil without stirring until it will hair. Beat until very stiff the whites of two eggs and after moving candy from the fire add whites. Beat until quite creamy. Pour in pans to cool. Mark off in squares.

FRENCH NUGGET CANDY

Part 1: One cup granulated sugar, half of water. Let boil till it threads. Part 2: Two cups granulated sugar, one of rock candy syrup, (or any good, clear syrup) half cup water. Let boil until quite hard ball forms in cold water. Put both mixtures on fire at same time. Have ready the whites of three eggs, beaten stiff; and when Part 1 is done (it is always done first) beat it into the whites as for frosting and continue to beat until Part 2 is ready, then pour Part 2 into Part 1 and beat until cool enough to add flavoring and nuts, one cup of pecans or walnuts. Continue beating until cool enough to mold into loaf. Lay on buttered plate; put in cool place for a few minutes. Cut in slices. Requires two persons.

STRAWBERRY SQUARES

Two teacups of white sugar, half cup sweet cream, half teaspoon cream of tartar, one teaspoon strawberry powder. Let boil ten minutes, stirring constantly; pour in tins and cut when cool.

CREAM CANDY

Two cups granulated sugar, one cup milk cooked until creamy, cool, beat until thick and add vanilla.

CHOCOLATE CHIPS

One cup brown sugar, same of molasses, one tablespoon butter, pinch of soda, some melted sweet chocolate. Boil together the sugar, molasses, butter and soda until it forms a hard ball when tested in cold water. Pour onto buttered plates and when cool pull to a light brown. Cut into small squares and while they are warm roll with a buttered rolling pin into very thin strips. When quite cold dip each strip into melted sweet chocolate and place on waxed paper to harden.

MAPLE ROCK CANDY

Into a large mouthed and heavy jar put pure maple syrup. Insert a fork, to which is fastened a bit of white twine that hangs down into the syrup, taking care that it does not touch the bottom of the jar. The candy will form on the twine. Set the jar in an outer vessel of water that simmers steadily. Cook for many hours. When the candy has formed to a half inch thickness all around the string, take this out and hang in a cold place to harden.

MOLASSES CANDY

One cup molasses, half cup of sugar, a small piece of butter, one teaspoon vinegar; boil just ten minutes, stirring all the time. Cool and pull.

MOLASSES CANDY

Two cups of molasses, one and a half cups of brown sugar, half cup of vinegar, one-fourth cup of butter. When cool, pull until white. Vinegar may be omitted and add nut meats.

WALNUT MOLASSES CANDY

Make a plain molasses candy, and when done, grease deep square with butter, fill nearly full with walnut kernels, pour the molasses candy over them, and stand away to cool. Peanuts may be used also.

VELVET MOLASSES CANDY

Put one and a half pounds sugar, half pint molasses, half pint water, fourth cup vinegar, in agate kettle. Heat; when boiling add half teaspoon cream tartar, boil till it crisps in cold water. Stir; when almost done add one-fourth pound butter, one-fourth teaspoon soda. Cool in buttered pan and pull.

YELLOW JACK

To one quart corn syrup which has been boiled for thirty minutes add half teaspoon bicarbonate of soda which has been rubbed absolutely smooth. Allow to boil, stirring constantly or it may burn, until brittle when tested in cold water. Remove from fire and add one tablespoon lemon juice. When cool enough to handle, pull until a light, bright yellow. Twist two strands together and cut into desired lengths.

TAFFY

Two cups sugar, two pound can corn syrup, fourth cup vinegar, one tablespoon butter, pinch of soda, two teaspoons vanilla. Boil sugar and syrup till it gets a little thick and add vinegar. When nearly done add butter and soda. Remove from fire and add vanilla. The test for all taffy is that it must be crisp in cold water.

TAFFY

Two cups of sugar, half cup of vinegar, fourth cup water. Let boil until it hardens in cold water, flavor, cool, color if desired and pull. Don't stir while boiling.

TAFFY CANDY

Two cups sugar either granulated or C sugar, half cup water, two teaspoons butter, four tablespoons vinegar, boil without stirring until it cracks in cold water, add vanilla and pour into buttered dish. Pull.

CREAM TAFFY

One pound of loaf or granulated sugar, one cupful of water, half teaspoonful of cream of tartar, two of vanilla, or lemon, two of vinegar, butter size of an egg. Boil until it hardens when dropped into water. Pull.

MAPLE SUGAR CANDY

Five lbs. of sugar, half oz. cream of tartar, add two tumblers of water. Take from the fire and skim as often as any impurities rise. Boil slowly without stirring until it hardens in cold water. Pour in buttered pans and cool as rapidly as possible and pull as soon as it can be handled.

POPCORN BALLS

Six quarts popped corn. Boil two cups sugar, butter size of an egg, fourth cup of water, fourth cup vinegar, boil until brittle when dropped in cold water; stir in the popcorn. Dip hands in cold water and mold into balls.

POPCORN BALLS

After the corn has been popped, take from the quantity any uncooked or partially cooked grains, being sure to have only fine, large, puffy ones. To one cup corn syrup, allow one tablespoon vinegar. Boil together until it hardens when dropped in cold water. When ready pour over the popcorn while hot. As soon as cool enough to handle butter the hands well and form the mass into balls.

PUFF RICE BRITTLE

Crisp rice before using. Boil together one cup of granulated sugar, half cup of water, one teaspoon vinegar, for five minutes, then add two tablespoons of molasses, butter the size of a walnut, half teaspoon of salt. Boil until a few drops in cold water become hard and brittle. Take from fire, stir in half package of puffed rice previously warmed, and spread on dish to cool.

CHILDREN'S CANDY

Two cups granulated sugar, half of water, and half of honey (or syrup). Boil in granite pan without stirring till it threads. While boiling hot pour over white of one egg (well beaten). Add one cup chopped nuts. Beat till can be taken in hands and worked. Put on molding board and cut in slices.

LEMON DROPS

Boil half cup of water and two cups of white sugar until quite brittle. Flavor with lemon and drop on buttered paper to cool.

SUGGESTIONS FOR CANDY MAKING

Candy making, more than any other species of cooking, requires strict attention to directions as to quantities and methods. Therefore all recipes should be strictly followed.

When a syrup forms a fine thread upon dropping from a spoon it is called "hairing" or "threading". After this stage the syrup should never be stirred, as it will granulate.

In handling or pulling all boiled candies, the hands should be well buttered to prevent the mixture sticking to them.

If the pot in which candy is boiled is buttered for an inch or two down, the liquid will not boil over. It will not rise after it reaches the butter.

Should fondant stick to the hands, dip the fingers into alcohol.

After a boiled syrup is beaten, it should look like lard or very thick cream. Otherwise it has not been allowed to cool sufficiently before the beating process was begun.

Use fresh, cold water for each trial of candy; preferably ice water.

Cream of tartar should not be added until syrup begins to boil.

Butter should be put in when candy is almost done.

Flavors are more delicate when not boiled in candy but added afterward.